

# CHRISTMAS MENU

## STARTERS

### LENTIL & ROASTED RED PEPPER SOUP (V)

Served with warm roll and butter

### CHICKEN LIVER PATE

Apple and date chutney, tomato  
and onion salad and oatcakes

### CARAMELISED RED ONION & THYME TART (V)

Herb goats cheese mousse,  
rocket and balsamic reduction

### POACHED SALMON & PRAWN SALAD

Pickled cucumbers, peppers and  
a lemon and dill dressing

## SWEETS

### CHRISTMAS PUDDING

Served with brandy sauce  
and vanilla ice cream

### WHITE CHOCOLATE & RASPBERRY CHEESECAKE

Berry compote and ice cream

### LEMON TART

Rasperry sorbet

### CHEESE SELECTION

Caramelised red onion chutney,  
grapes and oatcakes

## MAINS

### ROAST TURKEY BREAST

Chipolatas, roast potatoes, skirrie, brussels  
sprouts cooked with lardons, roast carrots,  
Yorkshire pudding and roast gravy

### ROAST SALMON WITH A LEMON & DILL CRUST

Pomme puree, roast tomatoes,  
green beans and a white wine and  
watercress cream sauce

### SPINACH & GOATS CHEESE BROCCOLI BAKE (V)

With kale and cherry tomatoes  
in a creamy sauce

### BRAISED FEATHER BLADE OF BEEF

Sweet potato puree, roast potatoes,  
honey glazed parsnips, sautéed mushrooms  
and a red wine and baby onion gravy

## \* PRICES \*

SUNDAY TO WEDNESDAY

£27PP

THURSDAY TO SATURDAY

£29.50PP

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# FERRYHILL

HOUSE HOTEL





CHRISTMAS

# MENU

AVAILABLE THROUGHOUT DECEMBER 2018



FERRYHILL  
HOUSE HOTEL